

Starters

*Porthilly oysters: Tempura with baby gem and wasabi tartare or
Natural with cucumber and rice wine granita, shallot ponzu dressing
£2.50 each*

*King oyster & chestnut mushrooms, mushroom duxelle, parsley emulsion, soy mushroom gel
£7.95*

*Citrus cured salmon with citrus salsa, watercress puree & celeriac remoulade
£8.25*

*Beef carpaccio with shimeji mushrooms, roast garlic, pickled beetroot,
parmesan shavings, rosemary soy dressing
£9.50*

*Porthleven crab, tuna tartare, avocado, radish, cucumber, horseradish snow and nasturtiums
£9.75*

*Pan fried Falmouth Bay scallops, pork belly, salt baked celeriac, hazelnuts and soy apple ginger dressing
£9.95*

Mains

*Cauliflower, cheese & onion textures, cauliflower risotto, roasted Romanesque,
cheese crumb, caramelised onion puree, truffle oil and oregano
£13.95*

*Pan fried hake fillet with Cornish mussels, seaweed and a ginger dashi vegetable nage
£21.50*

*Duo of Cornish duck: Teriyaki glazed duck breast and panko crumbed duck leg,
parsnip puree, mashed potato, beetroot, Asian greens, mustard miso sauce
£21.50*

*Pan fried Cornish sea bass with potato gnocchi, cauliflower puree and a fricassee of
oyster mushrooms, pancetta and baby gem
£21.50*

*Cornish lamb rump, lamb shoulder and lamb breast with butternut & ginger risotto,
parmesan, grilled tenderstem broccoli, roast garlic puree
£21.95*

Sides: Home cut fries/Seasonal greens/New potatoes/mixed salad/mashed potato £2.95

PLEASE TELL US IF YOU HAVE ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

Also please do let us know if you are pressed for time as at Kota we like diners to have a leisurely meal.

All our produce is locally sourced and, where possible, organic.

Prices include 20% VAT; an optional gratuity of 10% will be added to parties of 6 or more